



CRYSTAL CLASSICS


Classic Dishes are prepared using cooking techniques, equipment and ingredients on which the foundation of western cuisine was built.

APPETIZERS


Seafood Rendezvous with Three Sauces

Cauliflower Fondue – Manchego & Espelette, Crudites and Focaccia Bread 

SOUP & SALAD

Curried Yellow Split Pea Soup with Mint Yogurt 

Garden Greens Tossed with Creamy Lemon-Basil Dressing & Grilled Vegetables 

Heart of Romaine Lettuce with Tomato, Cucumber, Grapes & Fried Cheese Balls 

PASTA SPECIALITY

Bavette Pasta with Calamari, Olive Oil, Fresh Lemon, Tomato Concassé, Garlic & Italian Parsley

MAIN COURSES

Canadian Rainbow Trout* – Almond Rice Pilaf, Glazed Vegetables & Dill Sauce

Grilled Black Angus Rib Eye Steak,* Homemade Steak Fries, White Asparagus & Sauce Foyot

Veal Piccata, Parmesan-Egg Batter, Capellini Pasta, Tomato Sauce & Broccoli

Celeriac & Fennel Piccata, Parmesan-Egg Batter, Capellini, Tomato Sauce & Broccoli 

TRADITIONAL MAIN FARE

Grilled Black Angus Filet Steak* or Grilled Chicken Breast

Garden Vegetables, Mashed Potatoes, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

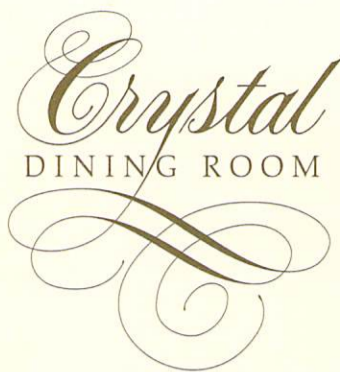
Apricot Glazed Chicken Breast – Garden Greens Tossed in Honey-Shallot-Mustard Dressing, Garnished with Asparagus, Yellow Tomatoes, Baby Plums & Candied Walnuts

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Glazed Vegetables

Upon request, dishes are available without sauce, and main courses can be served as half portions. Vegetables are also available steamed, without butter or salt.

Sunday, August 28, 2016



MODERN CUISINE

Modern Dishes are prepared using cooking techniques, equipment and ingredients based on the science of very contemporary cooking around the world.

Crystal Cruises is proud to present these special selections created by:

Executive Chef – Werner Brenner

Executive Pastry Chef – Harald Neufang

APPETIZER

Olive Oil Poached Sablefish,* Confit Egg Yolk, Aioli & Saffron

Seared Venison Loin & Lollipop,* Hazelnut Emulsion

SOUP

Duck Consommé with Vegetable Brunoise & Port Wine Ravioli

MAIN COURSES

Broiled Maine Lobster,* Homemade Tagliatelle with Vegetables & Truffle-Nutmeg Cream

Crisp Pheasant Breast* in Rosemary Batter, Pear-Vanilla Compote & Crisp Confit

DESSERT

Mandarin Sherbet

“Champs Elysee” Apple Tart Tartin, Vanilla Ice Cream & Calvados Espuma

“Pumpkin Trifle” Pumpkin Mousse, Pumpkin Cheesecake, Caramel Sauce & Butter Pecan Ice Cream

CHEESES

Please request to speak with our Cheese Sommeliers for tonight's Cheese Selection

WINE

For additional Connoisseur or All inclusive wine selections, please speak with your Sommelier.

Crystal Connoisseur Selections

White: Talley, Chardonnay “Rincon Vineyards,” Arroyo Grande Valley 2013 \$64

Red: Yalumba, Cabernet Sauvignon/Shiraz “The Signature,” Barossa, Australia 2010 \$135

All Inclusive Wine Selections

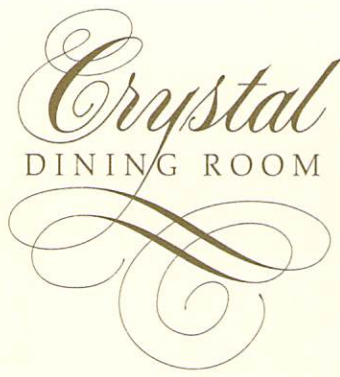
White: Grüner Veltliner, Gobelsburger, Kamptal, Austria 2015

Red: Merlot, “C” Reserve, Crystal Cruises Vineyards & Winery, Sonoma County, California 2013

*United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illnesses, especially if you have certain medical conditions.

 Indicates Vegetarian Selections and may include dairy products

Sunday, August 28, 2016



DESSERT

Crystal Cruises is proud to present these special selections created by:
Executive Pastry Chef — Harald Neufang

SWEET FINALE

Mandarin Sherbet

"Champs Elysee" Apple Tart Tartin, Vanilla Ice Cream & Calvados Espuma

"Pumpkin Trifle" Pumpkin Mousse, Pumpkin Cheesecake, Caramel Sauce & Butter Pecan Ice Cream

Vanilla Crème Brûlée

Flourless Peanut Butter Chocolate Mousse

Ice Cream: Vanilla, Butter Pecan, Strawberry Cheesecake, Chocolate

Freshly Frozen, Nonfat Yogurt: French Vanilla

Low-Fat Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Devils Food Cake à la Mode

In addition, we offer these sugar-free selections:

Marble Cheesecake

Sour Cherry Compote with Ice Cream (Dairy Free)

CHEESES

Please request to speak with our Cheese Sommeliers for tonight's Cheese Selection